Marchesi
ANTINORI
26 GENERAZIONI



Pèppoli 2024

Classification
Chianti Classico DOCG

Vintage
2024

Climate
The 2024 growing season in Chianti Classico began with mild winter weather and rainfall in line with historical averages. These conditions encouraged an early budbreak across all varieties, with the first buds appearing in the vineyards during the last ten days of March. Spring, on the other hand, was cool and rainy, especially in April and May, allowing the soils to build excellent water reserves ahead of the summer season. During the summer months, the vineyards showed an abundant crop load and an enviable vegetative balance. July and August were characterized by stable weather without extreme heat, while September, marked by cool temperatures and occasional rainfall, allowed the grapes to complete an ideal ripening phase. Harvesting of grapes for Pèppoli began on September 10th and was completed the first week of October.

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Vinification

Each grape variety was harvested separately, destemmed, gently crushed, and transferred into stainless steel tanks. Alcoholic fermentation took place at a controlled temperature between 26 and 28 °C (80–82 °F) to enhance aromatic compounds and preserve the fruity and floral notes of each grape variety. Maceration was performed with mechanical techniques to best extract soft, supple tannins over a period of 10–12 days for Sangiovese, and for a maximum of two weeks for the complementary varieties. Once malolactic fermentation was completed by the end of the winter season, the wine was blended and transferred into oak. Pèppoli aged in large Slavonian oak barrels and a small percentage was aged in barriques and stainless-steel vats. Bottling began at the end of July 2025.

Historical Data

The Pèppoli vineyards produce a Chianti Classico that is a blend made from Sangiovese grapes and complementary varieties; Pèppoli is recognized and appreciated for the full expression of its fruit. A wine that represents the Chianti Classico territory and its historic grape variety with typical floral and fruity aromas. Pèppoli was first produced in 1985 and since 2013 part of the harvest undergoes vinification at the Antinori nel Chianti Classico cellars.

Tasting Notes

Pèppoli 2024 is a bright ruby red color. The nose is vibrant and expressive, offering fresh notes of cherries, raspberry jelly, and pomegranate juice with floral sensations of violets and geraniums. The palate is lively and dynamic: an energetic entry leads to a juicy, flavorful mid-palate followed by a long, savory finish characterized by soft, sweet tannins.